



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

CHICAGO RED HOTS, LLC
CHICAGO RED HOTS
9025 W BROWN DEER RD
MILWAUKEE, WI

3/20/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-202.15	Food was uncovered in the prep coolers and in the upright freezer. There was also pizza puffs sitting on the dirty wire rack in the prep cooler. Food packages must be in good condition and protect the contents.	4/3/2013
3-302.11	In the front prep cooler there were multiple spots where raw beef was stored next to and over ready to eat foods. Move raw meat products to the bottom shelf and separate by specie. All food must be protected from cross-contamination.	4/3/2013
3-401.11	Upon entry the gyro cone was off and not cooking. Temperature was 97-113F on the cone. Gyro cones may never be shut off and MUST cook continuously. You either have to cook it and hot hold it at 135F or cool it down to 41F in the cooler. Raw animal foods must be cooked to appropriate temperatures.	4/3/2013
3-501.16	Gyro cone procedure was given to the operator upon delivery of the report. Items in the steamer were not hot enough for hot holding: gyro meat 90F, hot dogs 90F, cheese sauce 110F. Adjust your settings and stir liquids frequently to ensure adequate heating. Potentially hazardous food must be held hot at 135 degrees or above.	4/3/2013



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3-501.16	Raw hamburger 49F, hot dogs 52F, tziki sauce 45-50F and other food items in the prep cooler and in the top unit of the prep cooler were too warm. Potentially hazardous food must be held cold at 41 degrees of below. Check your temperatures regularly and adjust your cooler as needed. If the cooler will not hold ALL foods at 41 or below, have the cooler services.	4/3/2013
3-501.17	There is no date marking system in place and none of the foods were date marked at all. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Establish a date marking system you can keep track of and implement it by your reinspection. You need to date your chicken wings, packages of open hot dogs, sliced deli meats and any open/unsliced portions of deli meat.	4/3/2013
4-501.116	Sanitizer bucket was over 200ppm. Use a test kit to ensure chlorine sanitizer is at 100ppm. Buy test strips for bleach and demonstrate set up at next inspection.	4/3/2013
4-602.11	The cutting boards on top of the breeding tubs were dirty. Keep cutting boards clean. Food-contact surfaces and utensils must be cleaned as required.	4/3/2013
6-301.11	The soap dispensers in the employee and customer bathrooms were clogged and soap would not dispense. Unclog dispensers and wash your hands after using the bathroom. Make sure all handsinks are supplied with soap.	4/3/2013



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7-102.11 Label the spray bottles in back with whats in them. Working containers of chemicals or toxic materials taken from bulk containers must be clearly and individually identified with the common name of the contents. 4/3/2013

Notes:

FDL ok
CFM is Azhar Mohammad exp. 8/18/2016

Complete the following:

1. Clean grease off walls and ceiling tiles.
2. Clean prep cooler wire racks free from food debris.
3. Reinstall the kickplates on the back room cooler.
4. Weather strip the back door.
5. Make sure all styrofoam containers are stored upside down so they will not get contaminated.

On 3/20/2013, I served these orders upon CHICAGO RED HOTS, LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature